

School wise chart

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

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

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

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



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

School wise chart

| Name of State   |  | Kerala                                       |                 |
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| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt H S S Puthuvely</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>56</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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

|         |  |  |  |
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| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
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| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
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| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
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| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
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| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

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| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
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| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
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| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
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| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>O L L H S S Uzhavoor</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>136</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>S V N S S H S Edanadu</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>75</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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



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

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

School wise chart

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

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

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

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

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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph H S Manathoor</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>121</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St John s H S Kurumannu</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>225</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

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

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

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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>N S S Govt L P S Ezhacherry</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>18</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

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

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

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

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
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|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
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School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Kondad</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>77</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
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| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
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| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



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

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

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

School wise chart

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

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

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

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Veliyannoor</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>29</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s L P S Amanakara</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>5</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

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

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

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

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
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|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

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



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s L P S Maryland</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>39</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>North L P S Ramapuram</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>7</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>S H L P S Ramapuram</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>205</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

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

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Holy Cross U P S Mattathippara</b>        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>43</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s U P S Neeloor</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>75</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joannas U P S Uzhavoor</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>323</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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



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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s U P S Vellilapally</b>        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>372</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>R V M U P S Ramapuram</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>78</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala   |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                                  |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St John Nephumsian s H S S<br/>Kozhuvanal</b> |                 |
| Sl. No.   | Question   | Status   | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>214</b>                                       |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                    |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                             |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc     |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority               |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school             |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD        |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                             |                 |

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

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



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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>N S S H S Kezhuvamkulam</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>90</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

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

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

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

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

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

School wise chart

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

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

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

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

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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>L F L P S Kanjiramattam</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>114</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Mannoor L P S Mattakkara</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>28</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Antony s L P S Mattakkara</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>160</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

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

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

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

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
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|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Holy Family L P S Manalunkal</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>74</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Anickadu</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>485</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>N S S U P S Poovarany</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>10</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
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| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
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| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
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|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

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

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

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



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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas H S Anickadu</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>335</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Aloysius H S Manalunkal</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>102</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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



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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s Girls H S Mattakkara</b>      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>217</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

|   |  |   |                 |
|---|--|---|-----------------|
| Name of State   |  | Kerala  |                 |
| Name of District  |  | <b>KOTTAYAM</b>                                 |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Little Flower Girls H S<br/>Kajiramattom</b> |                 |
| Sl. No.   | Question   | Status  | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>102</b>                                      |                 |
| 2.  | <b>Food Grains:</b>  |   |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI   |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                   |                 |
| 3.  | <b>Cooking of Meal:</b>  |   |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                            |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc    |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority              |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school            |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No  |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD       |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                            |                 |

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



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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Mattakkara High School<br/>Mattakkara</b> |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>169</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>S K V Govt H S S Neendoor</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>232</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Paul s Girl s H S Vettimukal</b>       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>606</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>N S S H S S Kidangoor</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>277</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



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

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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s H S S Kidangoor</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>311</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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



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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Holly Cross H S S Cherpunkal</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>672</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

|   |  |  |                    |
|---|--|--|--------------------|
| Name of State   |  | Kerala                                       |                    |
| Name of District  |  | <b>KOTTAYAM</b>                              |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas Girl s H S<br/>Punnathura</b>   |                    |
| Sl. No.   | Question   | Status                                       | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>90</b>                                    |                    |
| 2.  | <b>Food Grains:</b>  |  |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                    |
| 3.  | <b>Cooking of Meal:</b>  |  |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                    |

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



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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph H S Punnathura</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>55</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Amayannoor H S Amayannoor</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>227</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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



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

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

School wise chart

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

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P B S Kidangoor</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>112</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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

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



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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Onamthuruthu</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>10</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

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

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas L P S Amayannoor</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>236</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>t Aloysious L P S Athirampuzha</b>        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>373</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph L P S Kongandoor</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>102</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Antony s L P S Koodalloor</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>142</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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



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

School wise chart

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

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

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

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

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

School wise chart

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

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

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

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s L P S Thellakam</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>15</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
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| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

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



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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt J B L P S Peroor</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>232</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

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

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s U P S Koodalloor</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>136</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Aided U P S kidangoor</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>335</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Town U P S Ettumannoor</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>109</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Sr Alphonsa U P S<br/>Chennamattom</b>    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>28</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Gregorios U P S<br/>Mannarkunnu</b>    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>51</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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



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

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

School wise chart

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

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

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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Sanjose Special School<br/>Ettumanoor</b> |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>205</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s Girl s H S<br/>Athirampuzha</b> |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>347</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Ephrem s H S S Mannanam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>81</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

| Name of State   |  | Kerala  |                 |
|---|--|---|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                                     |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Technical High School<br/>Kadaplamattom</b> |                 |
| Sl. No.   | Question   | Status  | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>9</b>  |                 |
| 2.  | <b>Food Grains:</b>  |   |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI   |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                       |                 |
| 3.  | <b>Cooking of Meal:</b>  |   |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                                |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc        |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority                  |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school                |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No  |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD           |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                                |                 |

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

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



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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Antony s H S S Plassanal</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>264</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Michael s H S Pravithanam</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>161</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>K T J M H S Idamattam</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>216</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s H S Vilakkumadom</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>116</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s Girls H S Mutholy</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>134</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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



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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas H S S Pala</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>257</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s Girls H S S Pala</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>264</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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



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

School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Edappady</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>7</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

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

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

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



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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Melampara</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>15</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Lalam</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>5</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



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

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

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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Pala South</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>39</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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



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

School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Plassanal</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>260</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt New L P S Puliyanloor</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>15</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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



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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Asramam Govt L P S<br/>Puliyannoor</b>    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>55</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mathew L P S Anthiyalam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>25</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

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

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

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

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

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

School wise chart

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

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



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

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

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

School wise chart

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

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

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

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

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



School wise chart

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

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

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

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

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

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s L P S Pala</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>330</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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



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

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

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Aided L P S Meenachil</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>28</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

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

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

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

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

School wise chart

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



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

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

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

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

School wise chart

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

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

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

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



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

School wise chart

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

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                    |
|---|--|--|--------------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Augustine s L P S<br/>Pravithanam</b>  |                    |
| Sl. No.   | Question   | Status                                       | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>70</b>                                    |                    |
| 2.  | <b>Food Grains:</b>  |  |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                    |
| 3.  | <b>Cooking of Meal:</b>  |  |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                    |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Panchayat L P S Thalappalam</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>27</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph S L P S Vezhaganam</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>8</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s T T I Mutholy</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>40</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt H W L P S Thalappalam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>36</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Alanad</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>72</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Anthinad</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>44</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Poovarani</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>105</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph U P S Kannadiurump</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>48</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Ephrem s U P S Kaveekunnu</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>8</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Little Flower U P S Mundankal</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>96</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>S MM U P S Nariaganam</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>28</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Xavier s U P S Palayam</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>29</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Sacred Heart U P S Ullanad</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>80</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thresias U P S<br/>Vilakkumadom</b>    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>184</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Antonys U P S Paingalam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>56</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas T T I Pala</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>227</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph U P S Karoor</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>12</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas U P S Poovathodu</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>23</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kalanilayam U P S Puliyanloor</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>31</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Sneharam Spl School</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>55</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                    |
|---|--|--|--------------------|
| Name of State   |  | Kerala                                       |                    |
| Name of District  |  | <b>KOTTAYAM</b>                              |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Technical Higher Secondary<br/>School</b> |                    |
| Sl. No.   | Question   | Status                                       | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>70</b>                                    |                    |
| 2.  | <b>Food Grains:</b>  |  |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                    |
| 3.  | <b>Cooking of Meal:</b>  |  |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                    |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala  |                    |
|---|--|---|--------------------|
| Name of District  |  | <b>KOTTAYAM</b>   |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Santhinilayam School for<br/>Mentally Challenged</b> |                    |
| Sl. No.   | Question   | Status  | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>0</b>  |                    |
| 2.  | <b>Food Grains:</b>  |   |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI   |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle   |                    |
| 3.  | <b>Cooking of Meal:</b>  |   |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                                    |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc            |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority                      |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school                    |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No  |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD               |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                                    |                    |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MDCMS HS Erumapra</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>36</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS HS Mechal</b>                         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>15</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS HS Melukavu</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>118</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Alphonsa GHS Vakakkadu</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>210</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George HSS Aruvithura</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>112</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SM GHS Chennadu</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>152</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MGHSS Erattupetta</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>380</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>AM HS Kalaketty</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>147</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>LF HS Chemmalamattom</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>395</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HSS Erattupetta</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>87</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>JJM HSS Yendayar</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>126</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SMVHSS Poonjar</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>285</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Antonys H S Poonjar</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>298</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys H S Teekoy</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>331</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MGP NSS HS Thalanadu</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>45</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HS Adukkom</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>51</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
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| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Antonys HS Vellikulam</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>346</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Pauls HS<br/>Valiyakumaramangalam</b>  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>230</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Augustins HS peringulam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>238</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt VHSS Thidanadu</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>211</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Johns L P S Amparanirappel</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>33</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Anakkallu</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>36</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys LPS Aruvithura</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>260</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>LF LPS Ayyampara</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>42</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Nirmala LPS Chennadu</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>53</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Josephs LPS Chettuthodu</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>22</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Chovoor</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>7</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Ellumpuram</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>16</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GMLPS Erattupetta</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>582</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Erumapra</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>10</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>PMSA PTM LPS Kaduvamoozhy</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>74</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Kaipally</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>13</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Melukavu panchayath LPS<br/>Konippadu</b> |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>14</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas LPS Mangalagiri</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>31</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Josephs LPS Maniamkulam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>63</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Mechal</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>19</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Sebastians LPS Pathazha</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>25</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHW LPS Poonjar</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>42</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Poonjar</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>251</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Antonys LPS Poonjar</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>161</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys LPS Teekoy</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>205</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Thalanadu</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>13</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Thidanadu</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>17</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys LPS<br/>Valiyakumaramangalam</b> |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>95</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George LPS Vailkanampara</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>16</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Pauls LPS Vakakkad</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>200</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Valakom</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>19</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
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| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
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| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
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| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas LPS Velathusserry</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>43</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Vellani</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>15</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Vettickanam KCM LPS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>190</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys LPS Adivaram</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>37</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS UPS Edamala</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>29</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Antonys UPS Edamaruku</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>50</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt UPS kappadu</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>164</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MMM UM UPS Karakkadu</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>327</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Josephs UPS Kunnonny</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>65</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Josephs UPS Malayinchipara</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>85</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS UPS Mamkompu</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>31</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Josephs UPS Maniamkunnu</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>180</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas UPS<br/>Melukavumattom</b>      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>160</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SGM UPS Olayanadu</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>390</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Josephs UPS Poonjar</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>170</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt UPS Vellara</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>42</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS UPS Erumapra</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>40</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>RSM UPS Kodunga</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>55</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Pious X th UPS Piousmount</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>14</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt UPS Mechal</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>33</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Technical High School<br/>Teekoy</b> |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>26</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Deepthi DCMR Theekoi</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>0</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George HS Koottickal</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>305</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Ehprem s HS Chirackadavu</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>110</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s HS Umikuppa</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>82</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>TV HS Muttappally</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>28</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas HSS Erumely</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>520</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Santhom HS Kanamala</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>131</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>DB HS Erumely</b>                         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>96</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MT HS Kanakapalam</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>178</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s HS Koovappally</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>40</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HS Kanjirappally</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>28</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Dominic BHSS Kanjirappally</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>725</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Petta Govt HS Kanjirappally</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>55</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Assumption HS Palampira</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>726</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>RV Govt VHSS Chenappady</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>63</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s GHS Kanjirappally</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>365</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMSHS Mundakayam</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>270</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Holy Family HS Inchiyani</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>53</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s GHS Mundakayam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>507</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt VHSS Murikumvyal</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>275</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Gracy Memorial HS Parathode</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>210</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HSS Edakunnam</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>59</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt VHSS Ponkunnam</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>10</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SRV NSS HS Chirakadavu</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>151</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CKM HSS Koruthodu</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>318</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s HS Kannimala</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>39</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Vavar Memorial HS Erumely</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>226</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HS Kuzhimavu</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>94</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s HS Elamkulam</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>120</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HSS Panamattom</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>279</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Tribal LPS Bhadramadam</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>53</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Chenappady</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>91</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Chirakkadavu</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>23</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Ephrem s LPS Chirakkadavu</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>203</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Palampadam LPS Chotty</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>23</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>KV LPGS Elamgulam</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>135</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>KVS LPS Elamgulam</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>27</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s LPS Elamkulam</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>116</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mathew s LPS Elikulam</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>60</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas LPS Erumely</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>300</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Tribal LPS Kalakettyazhuta</b>       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>36</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MT LPS Kanakappalam</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>78</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NM LPS Kanakappalam</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>95</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HS LPS Kanjirappally</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>25</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Koottickal</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>97</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt W LPS Kuzhimavu</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>94</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CR LPS Manipuzha</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>10</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Mundakayam</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>501</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s LPS Mundakayam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>505</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Murikkumvayal</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>102</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Mylathadikal</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>62</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt W LPS Nedumkavuvayal</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>61</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt W LPS Panackavayal</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>37</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
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|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MGM Govt LPS Panapilavu</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>8</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Plappally</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>14</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s LPS Podimattom</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>65</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Ponkunnam</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>31</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>KV LPS Ponkunnam</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>27</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Punchavayal</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>42</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s LPS Punchavayal</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>127</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MM LPS Thampalakadu</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>15</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Rithas LPS Thampalakadu</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>24</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Thampalakkadu</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>11</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Antonys LPS<br/>Tharakanatukunnu</b>   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>64</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Tribal LPS Thumarampara</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>33</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SD LPS Urulikunnam</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>88</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Paul s LPS Vandapathal</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>30</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Xavier s LPS Vattakkavu</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>17</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s LPS Velichiyani</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>140</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt NS LPS Chirackadavu</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>123</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt WLPS Muttappally</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>73</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Panacheppally</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>24</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Velanilam</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>79</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CM UPS Chennakunnu</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>71</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MGM UPS Chirakkadavu</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>38</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SPV NSS UPS Chirakkadavu</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>136</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>VS UPS Chirakkadavu</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>67</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>TK MUPS Edakadathy</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>320</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Holy Family UPS Inchiyani</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>231</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas UPS Kanamala</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>319</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NHA UPS Kanjirappally</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>400</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Jame s UPS Kannimala</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>112</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph s UPS Koovappally</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>261</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Tribal UPS Kombukuthy</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>87</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s UPS Koratty</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>40</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George UPS Koruthode</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>309</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Tribal UPS Kosady</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>77</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt UPS Panakachira</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>85</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Sea View Estate UPS<br/>Parathanam</b>    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>117</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Michael s UPS Pazhayidom</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>36</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>PGGM Govt UPS Pazhumala</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>36</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SD UPS Ponkunnam</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>105</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SH UPS Ponkunnam</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>172</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NSS UPS Thampalakad</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>135</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George UPS Urulikunnam</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>28</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala   |                 |
| Name of District  |  | <b>KOTTAYAM</b>                                |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Dominic s Savio UPS<br/>Mallikassery</b> |                 |
| Sl. No.   | Question   | Status   | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>36</b>                                      |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                  |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                           |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc   |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority             |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school           |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD      |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                           |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NSS UPS Chenappady</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>118</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
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| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Ephrem s UPS Chirakadavu</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>227</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Sanathanam UPS Chirakkadavu</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>12</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>UPS Chirakkadavu</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>18</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MGM UPS Elikulam</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>272</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>DAM UPS Muttappally</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>76</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s UPS Ummikkuppa</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>78</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mathews UPS Elikulam</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>32</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Ashanilayam Ponkunnam</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>196</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Jeevan Jyothi Erumely</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>85</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |   |                 |
|---|--|---|-----------------|
| Name of State   |  | Kerala  |                 |
| Name of District  |  | <b>KOTTAYAM</b>                                     |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Technical High School<br/>Kanjirappally</b> |                 |
| Sl. No.   | Question   | Status  | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>42</b>   |                 |
| 2.  | <b>Food Grains:</b>  |   |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI   |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                       |                 |
| 3.  | <b>Cooking of Meal:</b>  |   |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                                |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc        |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority                  |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school                |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No  |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD           |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                                |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>DBHS Kangazha</b>                         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>100</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Muslim HSS Kangazha</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>385</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HSS Thazhathuvadakara</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>71</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CCM HSS Karikkattoor</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>187</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NSS Boys HS Karukachal</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>151</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NSS GHSS Karukachal</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>46</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS HS Nedungadappally</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>181</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George HS Manimala</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>375</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala  |                 |
|---|--|---|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                                 |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Johns The Baptist HSS<br/>Nedumkunnam</b> |                 |
| Sl. No.   | Question   | Status  | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>370</b>                                      |                 |
| 2.  | <b>Food Grains:</b>  |   |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI   |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                   |                 |
| 3.  | <b>Cooking of Meal:</b>  |   |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                            |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc    |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority              |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school            |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No  |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD       |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                            |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HS Nedumkunnam</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>116</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Teresas GHS Nedumkunnam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>391</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SVRV NSS HSS Vazhoor</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>130</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Pauls HS Vazhoor</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>191</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS HS Kanam</b>                          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>218</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>KJCM HS Pulikkallu</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>61</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HS Vazhoor</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>100</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LV LPS Alapra</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>68</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Ambalathinamkuzhi</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>15</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Chakkimangalam</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>26</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>DVG LPS Cheruvally</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>77</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys LPS Cheruvally</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>18</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>EA LPS Elavumkal</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>23</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SH LPS Kadayanikkadu</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>68</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SVG LPS Kanam</b>                         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>32</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
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| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
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| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas LPS Kangazha</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>13</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Kangazha</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>22</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Kangazha</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>48</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>VKVM LPS Kangazha</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>201</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Karikkattoor</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>88</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Karikkattoor</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>55</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas LPS Karikkattoor</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>175</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt WLPS Karukachal</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>41</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NSS GLPS Karukachal</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>83</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Koothrappally</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>90</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Kunnikkadu</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>40</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Manimala</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>28</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Mundathanam</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>80</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Teresas LPS Nedumkunnam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>315</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Nedungadappally</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>58</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Nilampodinja</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>73</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>LPS Panayampala</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>14</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Subhash LPS Poovathady</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>5</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Thazhathuvadakara</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>76</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SA LPS Ullayam</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>22</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPGS Vazhoor</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>22</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NSS GLPS Vazhoor</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>93</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Peters LPS Vazhoor</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>118</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Vellavoor</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>78</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Josephs UPS Champakkara</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>122</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LP GS Champakkara</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>32</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Cheruvally</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>38</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>LF LPS Manimala</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>245</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys L P S Vazhoor</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>90</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS UPS Chelakompu</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>70</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>HF UPS Elangoi</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>56</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>UPS Erathuvadakara</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>51</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SH UPS Karimpanakkulam</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>113</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys UPS Koothrappally</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>364</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt W UPS Koovakkavu</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>97</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt New UPS Nedumkunnam</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>50</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Sr Alphonsa U P S Nedumanny</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>379</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | Govt UPS Nedumkunnam North                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>92</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George UPS Vazhoor</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>88</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Annapoorna UPS Alapra</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>63</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SM UPS Champakkara</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>13</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SCTM UP School Cheruvally</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>140</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NM UPS Kangazha</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>39</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SKV NSS UPS Manimala</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>28</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>UPS Ullayam</b>                           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>18</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SN UPS Vellavoor</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>47</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George VHSS Kaipuzha</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>208</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>N S S H S Kottayam</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>94</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHSS Karapuzha</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>44</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>S V G V H S Kiliroor</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>40</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SNDP HSS Kiliroor</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>414</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMSCHSS Kottayam</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>220</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMSHS Olessa</b>                          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>57</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>High School Parippu</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>205</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SH Mount HSS Ktm</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>104</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHSS Kudamaloor</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>91</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>D V V H S S Kumaranaloor</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>360</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>HFHS Parampuzha</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>242</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt VHSS Kumarakom</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>123</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHSS Chengalam</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>250</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SKM HSS Kumarakom</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>505</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Philominas GHS Arpookkara</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>250</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marcellinas GHS Nattassery</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>212</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MC VHSS Arpookkara</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>54</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHS Karipoothitta</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>84</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Aymanam P J M UPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>154</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kaipuzha St Margaret s UPS</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>201</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Karimadom Govt W UPS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>34</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kiliroor Govt UPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>89</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kudamaloor St Mary s UPS</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>132</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumarakom A B M Govt UPS</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>222</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumarakom Govt UPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>110</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumarakom St Johns UPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>117</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumaranalloor Govt UPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>53</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kummanam Govt UPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>30</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Mohammedan Govt UPS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>28</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Puthettu Govt UPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>110</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thiruvvarppu Govt UPS</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>87</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kaipuzha S K V Govt LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>25</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kaipuzha St Thresia s LPS</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>106</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Puthanangady LPS</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>56</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Arpookara C M S LPS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>92</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Arpookara Govt LPBS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>90</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Arpookara Govt LPGS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>65</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Arpookara St Philominas LPS</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>190</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Aymanam C E Z M S LPS</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>66</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>C M S College LPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>84</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Chengalam St Joseph s LPS</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>31</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Consalath Memo LPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>84</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kaipuzha St Mathew s LPS</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>136</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Karapuzha C M S LPS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>65</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Karapuzha N S S LPS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>75</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kottayam C N I LPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>195</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kudamaloor Govt H S LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>229</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumarakom Govt North LPS</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>126</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumarakom Govt S L B LPS</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>55</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumarakom N N C J M LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>145</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumarakom Panchayat LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>50</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumarakom S H LPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>85</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumarakom St Mary s LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>35</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumarakom St Peter s LPS</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>37</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kumaranalloor D V LPS</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>179</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Malluserry St Thomas LPS</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>134</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Mudiyoorkara Govt LPS</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>41</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Nattasery St Marcellinas LPS</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>238</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Olassa C M S LPS</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>105</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Olassa Govt LPS</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>96</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Parampuzha D V Govt LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>188</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Parippu LPS</b>                           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>109</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Perumbaika Sree Narayana LPS</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>150</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Perumbaikadu H F LPS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>100</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>S N D P LPS Arpookara</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>115</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thazhathangady M D LPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>90</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thiruvarpur St Mary s LPS</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>60</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thoundampral LPS</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>35</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Valiad St George LPS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>90</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas G H S Puthanangadi</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>68</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |   |                 |
|---|--|---|-----------------|
| Name of State   |  | Kerala  |                 |
| Name of District  |  | <b>KOTTAYAM</b>                                 |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Satheerdhya Special School<br/>Arpookara</b> |                 |
| Sl. No.   | Question   | Status  | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>61</b>                                       |                 |
| 2.  | <b>Food Grains:</b>  |   |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI   |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                   |                 |
| 3.  | <b>Cooking of Meal:</b>  |   |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                            |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc    |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority              |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school            |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No  |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD       |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                            |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Snehabhavan Special School</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>68</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NSS BHS Perunna</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>310</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NSS GHS Perunna</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>57</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HSS Paippad</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>22</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SB HSS Changanacherry</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>640</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HSS Vadakkekara</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>25</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Anne s GHS Changanachery</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>675</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Josephs GHS Changanacherry</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>400</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Model HSS<br/>Changanacherry</b>     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>28</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HSS Thrikodithanam</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>121</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HSS Kurichy</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>161</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St MM GHS Kurichy</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>32</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Ithithanam HSS Malakunnam</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>444</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>AVHS Kurichy</b>                          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>118</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Peters HSS Kurumpanadam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>414</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Shantal s HS Mammood</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>501</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | Govt VHSS Thrikothamangalam                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>17</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HSS Thottakkad</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>89</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>JM HSS Vakathanam</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>100</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Teresa s HSS Vazhappally</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>641</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Josephs GHS Paippad</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>247</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt VHSS Vazhappally</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>33</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Ayerkattuvayal Pioneer UPS</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>386</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Mohammadan UPS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>44</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Changanacherry<br/>Anandasarmam UPS</b>   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>11</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Cheeranchira Govt UPS</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>87</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kurichy Govt H W UPS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>170</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Madappally C S UPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>157</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Mammood St Sebastian s UPS</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>107</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Nalunnakal St Elias UPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>82</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Paippad Govt UPS</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>77</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Perunnai West Govt UPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>27</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Ponganthanam UPS</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>73</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Poovam Govt UPS</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>21</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Puzhavathu N S S UPS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>45</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thottakadu St George UPS</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>345</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thrikodithanam V B UPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>559</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thrikothamangalam N S S UPS</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>48</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thuruthy St Mary s UPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>280</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>M D UPS Vakathanam</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>54</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Vakathanam UPS</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>128</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Changanacherry St Mary s LPS</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>75</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kurumpanadom Govt LPS</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>11</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Madappally P R D S LPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>477</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Marangad Govt LPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>52</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thuruthy Govt LPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>20</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Vakathanam Govt LPBS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>106</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Chanjody St Sebastian s LPS</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>47</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                    |
|---|--|--|--------------------|
| Name of State   |  | Kerala                                       |                    |
| Name of District  |  | <b>KOTTAYAM</b>                              |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Changanacherry Govt Town<br/>LPS</b>      |                    |
| Sl. No.   | Question   | Status                                       | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>56</b>                                    |                    |
| 2.  | <b>Food Grains:</b>  |  |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                    |
| 3.  | <b>Cooking of Meal:</b>  |  |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                    |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Changanacherry J M LPS Parel</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>80</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Changanacherry St James LPS</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>20</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                    |
|---|--|--|--------------------|
| Name of State   |  | Kerala                                       |                    |
| Name of District  |  | <b>KOTTAYAM</b>                              |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Changanacherry St Joseph s<br/>LPS</b>    |                    |
| Sl. No.   | Question   | Status                                       | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>334</b>                                   |                    |
| 2.  | <b>Food Grains:</b>  |  |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                    |
| 3.  | <b>Cooking of Meal:</b>  |  |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                    |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Ezhuvanthanam C M S LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>19</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Fathimapuram B T K LPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>251</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Ithithanam Elamkavu LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>183</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Ithithanam Govt LPS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>90</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Ithithanam L F LPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>153</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Ithithanam Lisieux LPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>251</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kadamanchira Govt LPS</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>42</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kadamury C M S LPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>99</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kanichukulam S A LPS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>18</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kurichy C M S LPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>51</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kurichy Govt LPGS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>69</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kurumpanadam C M S LPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>20</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kurumpanadam H F LPS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>85</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                    |
|---|--|--|--------------------|
| Name of State   |  | Kerala                                       |                    |
| Name of District  |  | <b>KOTTAYAM</b>                              |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kurumpanadom St Antony s<br/>LPS</b>      |                    |
| Sl. No.   | Question   | Status                                       | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>277</b>                                   |                    |
| 2.  | <b>Food Grains:</b>  |  |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                    |
| 3.  | <b>Cooking of Meal:</b>  |  |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                    |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Laikadu St Joseph s LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>26</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Madappally C S LPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>59</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Madappally Govt LPS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>110</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Mundukotta C M S LPS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>27</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Nalunnakal C M S LPS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>23</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Paippad Govt M LPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>46</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Pamala N M LPS</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>26</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Paral Vivekananda LPS</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>75</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
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| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
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|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Perunnai Govt LPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>47</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Perunnai N S S LPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>38</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Puzhavathu Govt LPS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>30</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                    |
|---|--|--|--------------------|
| Name of State   |  | Kerala                                       |                    |
| Name of District  |  | <b>KOTTAYAM</b>                              |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Aday s Govt LPS<br/>Nalunnakkal</b>    |                    |
| Sl. No.   | Question   | Status                                       | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>44</b>                                    |                    |
| 2.  | <b>Food Grains:</b>  |  |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                    |
| 3.  | <b>Cooking of Meal:</b>  |  |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                    |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St John s Govt LPS Ithithanam</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>57</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thottakad M T LPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>23</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thottakkad Govt H W LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>16</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thottakkad Govt LPGS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>31</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thrikodithanam Govt LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>66</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thrikotha Govt LPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>24</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                    |
|---|--|--|--------------------|
| Name of State   |  | Kerala                                       |                    |
| Name of District  |  | <b>KOTTAYAM</b>                              |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thrikothamangalam P N N M<br/>LPS</b>     |                    |
| Sl. No.   | Question   | Status                                       | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>124</b>                                   |                    |
| 2.  | <b>Food Grains:</b>  |  |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                    |
| 3.  | <b>Cooking of Meal:</b>  |  |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                    |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thuruthy St Thomas LPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>0</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Vakathanam Govt L P G S</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>40</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Vazhappally St Teresa s LPS</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>260</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Veroor St Mery s LPS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>141</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Asha bhavan veroor</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>95</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Jeevodaya Kurumpanadom</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>67</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala  |                 |
|---|--|---|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                               |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Technical High School<br/>Kurichy</b> |                 |
| Sl. No.   | Question   | Status  | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>34</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |   |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI   |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                 |                 |
| 3.  | <b>Cooking of Meal:</b>  |   |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                          |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc  |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority            |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school          |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No  |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD     |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                          |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                    |
|---|--|--|--------------------|
| Name of State   |  | Kerala                                       |                    |
| Name of District  |  | <b>KOTTAYAM</b>                              |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>THIRUHRUDAYA SPECIAL<br/>SCHOOL PAREL</b> |                    |
| Sl. No.   | Question   | Status                                       | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>122</b>                                   |                    |
| 2.  | <b>Food Grains:</b>  |  |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                    |
| 3.  | <b>Cooking of Meal:</b>  |  |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                    |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas H S Chingavanam</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>41</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>N S S H S Chingavanam</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>370</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Mount Carmel H S S Kottayam</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>572</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Model H S S Kottayam</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>33</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt V H S S Nattakom</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>97</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>M D S H S S Kottayam</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>563</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Holy Family H S S Kottayam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>220</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>M T S H S S Kottayam</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>130</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>t Joseph S C G H S S Kottayam</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>368</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Baker M H S S Kottayam</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>352</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Anne's G H S S Kottayam</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>431</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Amritha High School<br/>Moolavattom</b>   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>203</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>C M S H S Pallom</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>223</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>B I G H S Pallom</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>310</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt St George VHSS<br/>Puthuppally</b>   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>29</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt B H S S Puthuppally</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>30</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas H S Thottakkad</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>18</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>YMCA Bodhi Nilayam</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>35</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |   |                    |
|---|--|---|--------------------|
| Name of State   |  | Kerala  |                    |
| Name of District  |  | <b>KOTTAYAM</b>                                   |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Sevanikethon Medona Jothish<br/>Puthupally</b> |                    |
| Sl. No.   | Question   | Status  | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>48</b>   |                    |
| 2.  | <b>Food Grains:</b>  |   |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI   |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                     |                    |
| 3.  | <b>Cooking of Meal:</b>  |   |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                              |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc      |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority                |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school              |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No  |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD         |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                              |                    |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Channanikad</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>77</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Eravinalloor</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>61</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Town L P S Kottayam</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>46</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Kollad</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>27</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Kuzhimattom</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>37</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
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| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt H S L P S Nattakom</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>129</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Parampuzha</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>33</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Poovanthuruth</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>51</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
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|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Pathamuttom</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>26</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Puthuppally</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>11</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt L P S Velloor</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>120</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Andrews L P S Kolladu</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>49</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>C M S L P S Channanikad</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>73</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas L P S Chingavanam</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>101</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>L P S Kanjikuzhi</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>22</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kochumattom L P S</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>139</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Good Shepherd L P S Kottayam</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>29</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>M D S L P S Kottayam</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>207</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
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| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>M T S L P S Kottayam</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>36</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George L P S Kuzhimattom</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>100</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>C M S L P S Machukad</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>61</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
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| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>C M S L P S Manganam</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>50</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Manganam L P S</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>78</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>N S M CMS L P S Mooledom</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>365</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>L P S Muppaikkad</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>56</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>C M S L P S Muttambalam</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>40</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>C M S L P S Pakkil</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>92</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>B I L P S Pallom</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>248</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>C M S L P S Pallom</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>61</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>E A L P S Puthuparambu</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>0</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>M D L P S Puthuppally</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>45</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thalappady L P S</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>71</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>C M S L P S Thottakad</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>24</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s L P S Vadavathoor</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>31</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Vellukutta L P S</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>69</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St John s L P S Velloor</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>56</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Chingavanam</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>63</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Ericadu</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>94</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Muttambalam</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>95</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
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| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
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|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Nattassery</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>33</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Pallom</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>49</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Pariyaram</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>50</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Pathamuttom</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>18</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Vadavathoor</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>69</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Velloothuruthy</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>310</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt U P S Velloor</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>56</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
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| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas U P S Eravinaloor</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>51</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys U P S Kollad</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>38</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>N S S U P S Panachikad</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>69</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>V J O M U P S Puthuppally</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>60</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Johns UPS Velloor</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>371</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Pre Primary School Karappuzha</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>12</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Pre Primary School Kottayam</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>25</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Asha Kendra Special School</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>29</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt VHSS Kothala</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>65</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St MarysHS Manarkad</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>19</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHS Areeparampu</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>66</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SH GHS Pangada</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>166</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>PEMHS Thiruvanchoor</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>94</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MGM NSS HS Lakkattoor</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>273</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>MGMHS Pampady</b>                         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>185</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHSS Pampady</b>                          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>98</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHS Meenadom</b>                          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>84</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas H S South Pampady</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>188</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt PTMHS Velloor</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>51</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NSSHS Kothala</b>                         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>355</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>IJBC GHS Manarkad</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>360</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Cheeramkulam Govt UPS</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>59</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Malam Govt UPS</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>89</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Manarkad Govt UPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>80</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Meenadam St Mary s UPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>174</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Meenadom T M U UPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>80</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Neerikad St Mary s UPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>100</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Pangada Govt LPS</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>174</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kooroppada C M S LPS</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>21</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kooroppada N S S K LPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>72</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Kothala C M S LPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>74</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
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| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Lakkattoor Govt LPS</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>23</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Lakkattoor North Govt LPS</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>33</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Manarcad C M S LPS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>7</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Manarcad Govt LPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>335</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Meenadom Eest C M S LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>26</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Meenadom Govt LPGS</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>54</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Meenadom West C M S LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>40</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NenMala C M S LPS</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>17</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Pampady M D LPS</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>65</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Pampady N M LPS</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>11</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Pampady North C M S LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>18</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Pampady St Thomas GLPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>219</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thiruvanchoor C M S LPS</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>59</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Thiruvanchoor Govt LPS</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>103</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Velloor Govt Central LPS</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>34</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Velloor Govt LPS</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>26</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St John of God Special School</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>208</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |   |                 |
|---|--|---|-----------------|
| Name of State   |  | Kerala  |                 |
| Name of District  |  | <b>KOTTAYAM</b>                               |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Technical High School<br/>Pampady</b> |                 |
| Sl. No.   | Question   | Status  | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>50</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |   |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI   |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                 |                 |
| 3.  | <b>Cooking of Meal:</b>  |   |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                          |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc  |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority            |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school          |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No  |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD     |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                          |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>StMichaelsHSSKudavechoor</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>606</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GDVHSS Vechoor</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>722</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHS Vechoor</b>                           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>173</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NSS HS Vechoor</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>57</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHSS T V Puram</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>62</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St LTGHSS Vaikom</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>350</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SMSNHSS Vaikom</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>581</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GBHSS Vaikom</b>                          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>143</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt GHSS Vaikom</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>102</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GVHSS Vaikom West</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>54</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHSS Kulasekharamangalam</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>103</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys HS Vallakom</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>675</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>IJHS Vadayar</b>                          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>71</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>VMBS GVHSS<br/>Thalayolaparambu</b>       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>10</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>AJJM GHSS Thalayolaparambu</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>264</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>VHSS Brahmamangalam</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>548</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>KMHS Mevelloor</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>191</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Edavattam</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>44</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Irumpoozhikkara</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>49</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Thalayolaparambu</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>60</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Kulasekharamangalam</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>106</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHWLPS Nerekadavu</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>50</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GWLPS Polasserybhagam</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>24</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Kothavara</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>60</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Thottakam</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>40</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS T V Puram</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>34</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Ullala</b>                           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>120</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Vaikom Town</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>244</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHWLPS Vazhamana</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>10</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Vazhekadu</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>47</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Velloor</b>                          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>119</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Vadakara</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>63</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Irumpayam</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>30</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>LPS Enadi</b>                             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>251</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>HFLPS Pothy</b>                           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>102</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Karunyamatha LPS Karippadam</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>165</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>LPS Kattikkunnu</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>51</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>KHMLPS Varikamkunnu</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>109</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>LPS Midayikkunnam</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>102</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SMSN LPS Vaikom</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>397</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SNLPS Vaikaprayar</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>46</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SNLPS Chempu</b>                          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>308</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SNLPS Maravanthuruthu</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>260</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SNLPS Moothedathukavu</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>184</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Francis Xaviers LPS<br/>Kothavara</b>  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>113</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George LPS Achinakom</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>75</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Josephs LPS Vaikom</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>350</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Louis LPS Vadayar</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>69</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys LPS Edayazham</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>133</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas LPS Chempu</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>148</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Padinjarekkara</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>89</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GUPS Ackarappadam</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>116</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GUPS Ayyerkulangara</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>76</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GUPS Brahmamangalam</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>146</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GUPS Chemmanathukara</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>130</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GUPS Elamkavu</b>                         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>138</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GUPS Maravanthuruthu</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>89</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GUPS Thalayolaparambu</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>202</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GUPS Udayanapuram</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>146</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>NIM UPS<br/>Kulasekharamangalam</b>       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>102</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SN UPS Palliyadu</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>506</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Louis UPS Vaikom</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>233</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>TKMMUPS Vaikom</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>265</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>LFUPS Pothy</b>                           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>106</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Marslieba UPS Vadayar</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>68</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CKM UPS Thottakom</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>83</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Vijayodayam UPS Chempu</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>124</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Nursery School Vaikom</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>15</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala   |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                                |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Assisi Asha Bhavan<br/>Thalayolaparambu</b> |                 |
| Sl. No.   | Question   | Status   | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>85</b>                                      |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                  |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                           |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc   |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority             |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school           |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD      |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                           |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SKV VHS Kurichithanam</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>356</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas HS Marangattupilly</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>235</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>V R F GVHSS Karikode</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>75</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Girls VHS Peruva</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>101</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt Boys HSS Peruva</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>42</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt VHS Kaduthuruthy</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>49</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>S M H S S Kaduthuruthy</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>260</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Holy Ghost BHS Muttuchira</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>68</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Agnes G H S Muttuchira</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>645</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>N S S H S Kattampack</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>41</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>H S Ayemkudy</b>                          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>86</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>N S S H S Kallara</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>110</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas H S Kallara</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>524</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Xavier s VHS Kuruppanthara</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>204</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt H S Manjoor</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>71</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>N S S H S Manjoor</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>47</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt VHS Kanakkary</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>83</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St John s H S Kanjirathanam</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>132</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>E M H S Kothanalloor</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>653</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GHSS Kadappoor</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>58</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt VHS Vayala</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>60</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s GHS Kuravilangad</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>400</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s BHS Kuravilangad</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>260</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>VBSN HSS Njeezhoor</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>219</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Anne s HSS Kurianad</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>480</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Joseph LPS Eravimangalam</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>142</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George s LPS Kaduthuruthy</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>152</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>H C LPS Kalathoor</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>41</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s LPS Kalathoor</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>48</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s LPGS Kuravilangad</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>256</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>ST Marys LPBS Kuravilangad</b>            |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>170</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas LPS Kuruppanthara</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>52</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Xaviers LPS Kuruppanthara</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>184</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>I J L P S Maduraveli</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>71</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SCLPS Mannackanad</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>30</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas LPS Marangattupilly</b>         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>272</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Mary s LPS Palackattumala</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>18</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Antony s LPS Palakara</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>50</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Savios LPS Paravanthuruth</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>10</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Luke s LPS Poozhikol</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>26</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Georges LPS Thuruthipally</b>          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>72</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Cruz LPS Valachira</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>39</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>OLF LPS Vilayamcode</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>82</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS LPS Vilayamcode</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>58</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Josephs LPS Neezhoor</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>63</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Agnes LPS Muttuchira</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>310</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Andoor</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>22</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Appanchira</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>86</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Avarma</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>35</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Ayamkudy</b>                         |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>33</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Kattampack</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>11</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Kanakkary</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>55</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SMV Govt LPS Kallara</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>92</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt HWLPS Kallara</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>33</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Kallara</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>71</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS K S Puram</b>                        |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>10</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>KRN LPS Kurichithanam</b>                 |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>92</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>GLPS Mannar</b>                           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>29</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Manjoor</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>48</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt SNVLPS Manjoor</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>8</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Marangoli</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>65</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Peruva</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>73</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Vayala East</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>27</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>HWLPS Vayala</b>                          |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>7</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Johns LPS Chamakala</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>40</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Keezhoor</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>53</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Memury</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>42</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt LPS Pavackal</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>51</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Antonys UPS<br/>Arunootimangalam</b>   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>64</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>KAM UPS Karicode</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>730</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>CMS UPS Kattampack</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>69</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SSV UPS Kallara</b>                       |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>357</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marys UPS Kalathoor</b>                |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>32</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Thomas UPS Kurumulloor</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>214</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Boniface UPS Pattithanam</b>           |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>124</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
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| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SKV GUPS Elackad</b>                      |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>76</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt UPS Ezhumanthuruth</b>               |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>49</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt UPS Kalathoor</b>                    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>95</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt UPS Kattampack</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>77</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt UPS Mannackanad</b>                  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>62</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt UPS Mulakkulam</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>111</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>SKV Govt UPS Perumthuruth</b>             |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>138</b>                                   |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |



School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt UPS Vempally</b>                     |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>76</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St George+D4239s UPS<br/>Manvettam</b>    |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>68</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |



|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>St Marthas UPS Poozhikol</b>              |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>15</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

| Name of State   |  | Kerala                                       |                 |
|---|--|--|-----------------|
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Govt UPS Muttuchira</b>                   |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>35</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |



|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                 |
|---|--|--|-----------------|
| Name of State   |  | Kerala                                       |                 |
| Name of District  |  | <b>KOTTAYAM</b>                              |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Ashanikethan Spl School<br/>Ayamkudy</b>  |                 |
| Sl. No.   | Question   | Status                                       | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>70</b>                                    |                 |
| 2.  | <b>Food Grains:</b>  |  |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                 |
| 3.  | <b>Cooking of Meal:</b>  |  |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullhas, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |



|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |   |                 |
|---|--|---|-----------------|
| Name of State   |  | Kerala  |                 |
| Name of District  |  | <b>KOTTAYAM</b>                               |                 |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Martha Bhavan Spl School<br/>Poozhikol</b> |                 |
| Sl. No.   | Question   | Status  | Remarks, if any |
| 1.  | Total No. of Students enrolled of the school?  | <b>49</b>                                     |                 |
| 2.  | <b>Food Grains:</b>  |   |                 |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI   |                 |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                 |                 |
| 3.  | <b>Cooking of Meal:</b>  |   |                 |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                          |                 |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc  |                 |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority            |                 |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school          |                 |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No  |                 |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD     |                 |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                          |                 |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |

|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
| 7(ii).   | Has a training module been developed in 20 days in-service training for teachers under SSA (Sarva Siksha Abhiyaan)? Details of Teacher training conducted in this regard.                           | No training in regard to MDM                       |  |
| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
| 10(i).  | What are the steps taken to involve mothers/ representatives of local bodies/ Gram Panchayats/ Gram Sabhas, etc., taking turns to supervise preparation of meals and feeding of children. What is the effect of this initiative?   | As per Circular N.M.A1/37000/18/DPI dated 30/05/18, necessary directions has been given in this regard.   |  |
| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |

School wise chart

|   |  |  |                    |
|---|--|--|--------------------|
| Name of State   |  | Kerala                                       |                    |
| Name of District  |  | <b>KOTTAYAM</b>                              |                    |
| Name of School<br>(Govt./Aided/Local Body/<br>EGS or AIE Centres) |  | <b>Holy Cross Spl<br/>SchoolMannackand</b>   |                    |
| Sl. No.   | Question   | Status                                       | Remarks, if<br>any |
| 1.  | Total No. of Students enrolled of the school?  | <b>78</b>                                    |                    |
| 2.  | <b>Food Grains:</b>  |  |                    |
| 2(i).   | Whether the food grains are transported from FCI or supply is taken from Fair Price Shop?  | FCI  |                    |
| 2(ii).  | What are the arrangements for transporting food grains from FCI godown/ Fair Price Shop to School to ensure that the actual quality and quantity as supplied by these agencies reaches to the school store room? | Hired Vehicle                                |                    |
| 3.  | <b>Cooking of Meal:</b>  |  |                    |
| 3(i).   | How quality of cooked meal, particularly addition of vegetables and supply of fruits, eggs etc. are ensured?   | Good quality assured                         |                    |
| 3(ii).  | How is the calorific value [450 calories and 12 gms. of protein to every child at primary level & 700 calories and 20 gms. of protein to every child at upper primary level] ensured?                            | By giving vegetables, fruits , milk, egg etc |                    |
| 3(iii).   | What is the system of assessing the nutritional value of the meal under MDM Scheme?  | Monitoring by the higher authority           |                    |
| 3(iv).  | Who is planning the weekly menu? Is the weekly menu displayed in the school?   | Noon feeding committee of the school         |                    |
| 3(v).   | Have any nutritional experts been involved in planning and evaluation of menus and quality of food served under the programme?   | No   |                    |
| 3(vi).  | Is there any standard prescription to include minimum quantity of vegetables, dal/lentils? How its implementation is ensured?  | Yes, As per prescribed guidelines of MHRD    |                    |
| 3(vii).   | Are eggs, fruits etc. being served and how   | 300 ml/ week of milk                         |                    |

|         |  |  |  |
|---------|--|--|--|
|         | frequently?  | and one egg per week   |  |
| 4.      | <b>Monitoring:</b>   |  |  |
| 4(i).   | Whether Regularity, wholesomeness and over-all quality of mid-day meal served to children is being monitored on daily basis, if yes, then by whom?   | Yes. Committee members and teachers                                  |  |
| 4(ii).  | Whether Cleanliness in cooking, serving and consumption of mid-day meal is being monitored on daily basis, if yes then by whom?  | Yes, HM & Teacher in Charge, or by members of Mid Day Meal Committee |  |
| 4(iii). | Whether timely procurement of Ingredients, fuel, etc. of good quality is monitored on weekly basis?  | Yes  |  |
| 4(iv).  | Whether Quantity of raw food material (each item) taken out for cooking is recorded in register on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 4(v).   | Whether raw material is inspected daily before being put to use for cooking? Whether any register entry is maintained on daily basis under signature of a designated monitoring person?  | Yes  |  |
| 5.      | <b>Infrastructure: Kitchen-cum-store/ Storage Bins/ Utensils/ water/ Fuel</b>  |  |  |
| 5(i).   | Whether School/ Centre has pucca Kitchen-cum-Store as per specification of para 4.2 r/w Ann. 9 If yes then give size and other details of Kitchen and Store, both separately.  | Yes, School kitchen  |  |
| 5(ii).  | Whether cooked food is procured from a centralized kitchen? If yes, then give the distance of the centralized kitchen from the school. How much time it takes for the cooked food to reach the school and whether it comes hot, in good and eatable condition? | No   |  |
| 5(iii). | What measures, if any, are being adopted to test and ensure quality and quantity of food In case food is procured from a centralized kitchen?  | N.A  |  |
| 5(iv).  | Whether School/ Centre has Storage Bins? If yes, give number, size and nature of Bins.   | Yes, High quality aluminum bin                                       |  |
| 5(v).   | Whether the School/ Centre has Cooking Utensils? If yes, give their number and size.   | Yes, In standard size  |  |
| 5(vi).  | Whether the School/ Centre has Utensils for children to have food(plate, glass, bowl, spoon, one each per child)   | Yes  |  |



|          |   |  |  |
|----------|---|--|--|
| 5(vii).  | Whether the School/ Centre has functional hand wash facility/ counters with soap? If yes, give their number.  | Yes  |  |
| 5(viii). | Whether the School/ Centre has proper arrangement for Pure drinking water?  | Yes  |  |
| 5(ix).   | Whether the School/ Centre has proper arrangement for clean water for washing vegetables, pulses, grains and cleaning used utensils?  | Yes  |  |
| 5(x).    | Whether the School/ Centre has a suitable and child friendly eating place, say a dining room or veranda? If yes, give its size and other details for arrangements for light and air.                | Dining room  |  |
| 5(xi).   | Nature of fuel being used [gas based, smokeless chullahs, traditional method of firewood, kerosene, etc.].  | Gas based  |  |
| 5(xii).  | Reason for not using gas based cooking and proposal to convert.   | N.A  |  |
| 6.       | <b>Infrastructure: Capacity Building:</b>   |  |  |
| 6(i).    | Details of Plan to train Teachers and organizers/ cooks/ helpers?   | Training is being yearly basis by higher authority |  |
| 6(iii).  | Are VECs (Village Education Committees), SMCs (Steering and Monitoring Committee), MTAs (Mothers-Teachers Association), etc. oriented for effective implementation through their close supervision? | Yes  |  |
| 7.       | <b>Role of Teachers:</b>  |  |  |
| 7(i).    | Details of orienting Teachers regarding their role in the Scheme?   | Serving tasty food & monitoring                    |  |
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| 7(iii).  | Whether teachers are using the scheme to educate children about hygiene, discipline, social equity, conservation of water, etc.   | yes  |  |
| 8.       | <b>Cooks :</b>  |  |  |
| 8(i)     | Who is cooking the meal? (Please give breakup)<br>(i) Cooks/helpers engaged by the Department/Village Panchayat<br>(ii) Self-Help Groups<br>(iii) NGOs<br>(iv) Mothers Groups                       | Cooks  |  |

|         |  |   |  |
|---------|--|---|--|
|         | (v) Any other  |   |  |
| 8(ii)   | Where NGOs are involved, it may be specified whether their selection is in accordance with the guidelines of MDM Scheme.   | No  |  |
| 8(iii). | Total No. of Organizers, Cooks & helpers :   | Based on feeding strength, sufficient cooks are being appointed. If feeding strength is less than or equal to 500, one cooks is being engaged else two cooks are engaged. |  |
| 8(iv).  | Are cooks/ helpers given training (at least 15 days) on cleanliness, personal hygiene, cleaning of cooking area, cleaning and washing of food grains, etc. before using, and good practices of cooking, prior to employing/ deploying them on the job for preparing Mid day Meal for children. | Yes   |  |
| 8(v).   | Remuneration being given to (i) Organisers, (ii) Head Cook, (iii) Cook and (iv) Helper.  | As per the existing norms, remuneration is being given to cooks directly to their bank accounts   |  |
| 8(vi).  | Who is engaging the cook? How they are appointed and what is the mechanism for ensuring accountability? Are there any norms?   | Appointed by School Noon Feeding Committee  |  |
| 8(vii). | Have Self-Help Groups been tapped for the programme? [If not, constraints in this regard]  | No  |  |
| 9.      | <b>Steering-cum-Monitoring Committees:</b>   |   |  |
| 9(i).   | Whether Steering-cum-Monitoring Committees constituted at District and block level and whether regular meetings are held, frequency of meetings?   | Steering Cum Monitoring Committee conducted by higher authority   |  |
| 10.     | <b>Mobilization of mothers/ representatives of local bodies:</b>   |   |  |
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| 10(ii). | What are the mechanisms for monitoring the   | By using automated  |  |

|          |   |  |  |
|----------|---|--|--|
|          | Scheme?   | monitoring system  |  |
| 10(iii). | Whether quarterly assessment of the programme through District Institutes of Education & Trainings has begun? | No   |  |
| 11.      | <b>External evaluation of the programme :</b>   |  |  |
| 11(i).   | Whether evaluation through external agency(s) commissioned? If yes, what are the parameters of the study?     | Evaluation by PTA and Dept.<br>In every sub district a noon meal officer has been posted to monitor the scheme |  |